

We claim:

1. A method for flavoring an ingestible composition which comprises admixing an ingestible vehicle with an organoleptically effective amount of ethyl 3-mercaptopbutyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$, in purified form, unaccompanied by substances of natural origin present in mango.

2. The method according to claim 1, wherein ethyl 3-mercaptopbutyrate is present in the ingestible composition in an amount from about 0.001% to about 1%, by weight.

3. The method according to claim 2, wherein ethyl 3-mercaptopbutyrate is present in the ingestible composition in an amount from about 0.1% to about 0.50%, by weight.

4. The method according to claim 1, wherein the ingestible composition is a beverage product.

5. The method according to claim 1, wherein the ingestible composition is a confectionery composition.

6. The method according to claim 1, wherein the ingestible composition is a chewing gum.

7. An ingestible composition comprising:

(i) an ingestible vehicle; and

(ii) an organoleptically effective amount of ethyl 3-mercaptopbutyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$, in purified form, unaccompanied by substances of natural origin present in mango.

8. The ingestible composition according to claim 7, wherein ethyl 3-mercaptopbutyrate is present in the ingestible composition in an amount from about 0.001% to about 1%, by weight.

9. The ingestible composition according to claim 8, wherein ethyl 3-mercaptopbutyrate is present in the ingestible composition in an amount from about 0.1% to about 0.50%, by weight.

10. The ingestible composition according to claim 7, wherein the ingestible composition is a beverage product.

11. The ingestible composition according to claim 7, wherein the ingestible composition is a confectionery composition.

12. The ingestible composition according to claim 7, wherein the ingestible composition is a chewing gum.

13. Ethyl 3-mercaptoputyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$, in purified form, unaccompanied by substances of natural origin present in mango.

14. A method to confer, enhance, improve, or modify the odor properties of a perfuming composition or a perfumed article, which comprises adding to the perfuming composition or perfumed article, ethyl 3-mercaptoputyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$.

15. The method according to claim 14, wherein ethyl 3-mercaptoputyrate is present in the perfuming composition or perfumed article in an amount from about 0.001% to about 1%, by weight.

16. The method according to claim 15, wherein ethyl 3-mercaptoputyrate is present in the perfuming composition or perfumed article in an amount from about 0.1% to about 0.50%, by weight.

17. A perfuming composition or a perfumed article containing as an active perfuming ingredient, ethyl 3-mercaptoputyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$.

18. The perfumed article according to claim 17, in the form of a perfume or a cologne, a soap, a bath or shower gel, a shampoo or other hair care product, a body deodorant, an air freshener, a detergent or fabric softener, or a household cleaner.

19. A method for preparing ethyl 3-mercaptoputyrate which comprises reacting ethyl crotonate with sodium hydrogen sulfide and sodium bicarbonate to form the disulfide dimer of ethyl 3-mercaptoputyrate followed by

reducing the disulfide dimer of ethyl 3-mercaptoputyrate to yield ethyl 3-mercaptoputyrate.